



## Plated Dinner Menu

All plated dinners are served with choice of a Garden, Caesar, Walnut Gorgonzola Salad, or Fresh Fruit plate; Dinner Rolls, Toast and Horseradish and Butter. Entrees include choice of Garlic Mashed Potatoes, Herb Roasted New Potatoes or Brown Rice with Apples and Spinach, unless specified otherwise.

### From The Earth

Roasted Vegetable Ravioli \$28

with Brown Butter and Sage sauce

*\*Does not include choice of starch\**

Cashew Cheese and Quinoa Tortellini \$28

Handmade Cashew Cheese and Quinoa Tortellini, tossed in fresh Pesto,  
served with Wild Mushrooms, Beets, Spinach, and Asparagus

*\*Does not include choice of starch\**

Eggplant Provolone \$28

Over fresh Pasta with Marinara sauce

*\*Does not include choice of starch\**

Vegetarian Vegetable Strudel \$26

Fresh roasted Vegetables rolled inside crispy Pastry Dough, served with Mediterranean Couscous

*\*Does not include choice of starch\**

Tempeh and Squash \$26

With Lentils and grilled Asparagus

*\*Does not include choice of starch\**

### From The Land

Grilled Filet Mignon (6oz) \$40

Grilled Beef Filet Mignon, seasonal Vegetables and sauce Espagnole

Roasted Beef Sirloin (6oz) \$32

Sliced Beef Sirloin, seasonal Vegetables and Béarnaise sauce

Stuffed Pork Loin \$30

Grilled and stuffed with Mango, Ginger and Water Chestnuts, served with seasonal Vegetables  
and a Vanilla, Mango and Pineapple compote

Grilled Tuscan Ribeye \$42

Herb rubbed Ribeye, served with seasonal Vegetables, with a zesty Peppercorn sauce

Grilled 10oz New York Strip \$45

Served with seasonal Vegetables and a roasted Mushroom sauce

Oven Roasted Prime Rib \$40

Slow roasted Prime Rib, served with seasonal Vegetables and Béarnaise sauce

Medallion of Roasted Leg of Lamb \$42

Slow roasted Leg of Lamb, seasoned with Rosemary, Mint and Sage, with seasonal Vegetables

From The Sea

Broiled Walleye \$36

Served with seasonal Vegetables, and Citrus Beurre Blanc

Grilled Scottish Salmon (6oz) \$36

Served with seasonal Vegetables and Citrus Beurre Blanc

Broiled Gulf Coast Shrimp \$37

Four large Shrimp, served with seasonal Vegetables

Pan Seared Alaskan Halibut (market price)

Pan seared Halibut with Citrus and White Wine, served with seasonal Vegetables and a Mango-Citrus Chutney

Lake Superior Whitefish \$32

Slow baked Whitefish seasoned with White Wine and Citrus, served with seasonal Vegetables and a Mango-Citrus Chutney

Grilled Sea Scallops \$39

Four Sea Scallops with an Orange-Ginger glaze, served with seasonal Vegetables

Broiled Northern Atlantic Lobster Tail (market price)

Broiled cold water Lobster Tail, served with seasonal Vegetables and a side of Drawn Butter

From The Air

Stuffed Chicken Roulade \$32

Roasted Chicken, stuffed with Spinach and Mushrooms, served with seasonal Vegetables and a White Wine-Thyme cream sauce

Chicken Milanese \$28

A lightly seasoned and breaded Chicken Breast, served over Linguine Pasta, with a rustic Milanese sauce of Confit Tomato, Kalamata Olives, roasted Red Peppers and Confit Garlic

*\*Does not include choice of starch or seasonal vegetables\**

Roasted Chicken Marsala \$28

Roasted Chicken Breast served with seasonal Vegetables, with a Mushroom Marsala sauce

Sautéed Chicken Piccata \$27

Served with seasonal Vegetables and a Caper-Dijon Butter sauce

Seared Duck Breast \$38

Sliced Duck with seasonal Vegetables and a zesty Orange sauce

Duet Plates

Grilled Beef Tenderloin (4oz) and 2 Broiled Shrimp \$50

Served with sauce Espagnole, Citrus Beurre Blanc, and seasonal Vegetables

Grilled Beef Tenderloin (4oz) and Stuffed Chicken (3oz) \$46

Served with sauce Espagnole, Mango-Red Pepper Chutney, and seasonal Vegetables

Grilled Beef Tenderloin (4oz) and 2 Crab Stuffed Shrimp \$54

Served with sauce Espagnole, Drawn Butter and seasonal Vegetables

Grilled Beef Tenderloin and Broiled Lobster Tail (Market Price)

Served with sauce Espagnole, Drawn Butter and seasonal Vegetables

Grilled Beef Tenderloin and Pan Seared Halibut (Market Price)

Served with sauce Espagnole, Mango-Citrus Chutney and seasonal Vegetables

Other Substitues

\*Add \$2.50 for enhancements\*

Wild Rice Pilaf

Roasted Fingerling Potatoes

Roasted New Potatoes

Black Thai Sticky Rice

Roasted Spring Onion and Spinach Risotto

\*Prices are subject to change\*

\*Prices are subject to 22% Service charge and applicable taxes\*